



MEDIUM FOR PRODUCING AND/OR TREATING ALCOHOLIC BEVERAGES,
ESPECIALLY WINE OR SPARAKLING WINE, AS WELL AS ITS APPLICATIONS

Abstract of the Disclosure

The invention relates to an agent used in the production and/or processing of alcoholic beverages, in particular wine or sparkling wine. This agent is composed of microcapsules which each have an enveloping membrane that encloses the capsule interior completely. The capsule interior contains cells of at least one species of micro-organism, such as yeast or lactic acid bacteria, and/or one or more enzymes. The invention seeks to produce microcapsules having the following characteristics: ability to permanently immobilize the cells or enzymes; presence of enveloping membranes with adjustable transparency and mechanical stability, in accordance with need; liquefiable content of the microcapsules. To this end, the envelope membrane is composed of at least two radially superimposed layers. Each layer encloses all the layers arranged beneath it completely. The invention also relates to the use of this agent in the production of beer and low-molecular alcohols.

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